

## General Description

Performs entry-level food preparation work. Work involves preparing, seasoning, and cooking food. Works under close supervision, with minimal latitude for the use of initiative and independent judgment.

### Examples of Work Performed

- Prepares, seasons, and cooks food according to menus, special dietary or nutritional restrictions, or established standards.
- Cleans and inspects food preparation equipment, kitchen appliances, and work areas to ensure sanitary conditions.
- Reports kitchen equipment in need of repair or replacement.
- Ensures that food is maintained at proper serving temperatures.
- Assists in setting up serving lines and serving food.
- Assists in testing and standardizing recipes.
- Performs related work as assigned.

## General Qualification Guidelines

### Experience and Education

Experience in food preparation work. Graduation from a standard senior high school or equivalent is generally preferred. Experience and education may be substituted for one another.

### Knowledge, Skills, and Abilities

- Knowledge of quantity food preparation techniques and procedures, and of modified and calculated diet preparation methods.
- Skill in cooking and baking, and in the use and care of food preparation appliances and equipment.
- Ability to interpret and follow recipes.